

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022
(Second Semester)

Branch – FOOD PROCESSING TECHNOLOGY

GRAIN TECHNOLOGY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

1. ----- ranks first in rice production in India.
(i) Uttar Pradesh (ii) West Bengal
(iii) Tamilnadu (iv) Karnataka
2. Mention the process of adjusting moisture content in Wheat?
(i) securing (ii) Purification
(iii) Conditioning (iv) Blending
3. Peeling the bran layers from the grain while also dislodging a large portion of the germ from corn is called -----
(i) Germination (ii) Canning
(iii) Floating (iv) Degermination
4. The process for removal of phosphatides from oilseeds is -----
(i) Phosphotizing (ii) Degumming
(iii) Decortcating (iv) Winterization
5. Elevated concentrations of carbon dioxide and reduced levels of oxygen and ethylene are maintained in -----
(i) CAS (ii) CAP (iii) MAP (iv) MAS

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. Give the different methods of grain drying.
OR
b. Write the flowchart for puffed rice manufacturing.
- 7 a. Describe the advantages of conditioning of wheat.
OR
b. Explain the applications of alveograph.
- 8 a. Explain the steps in milling of ragi.
OR
b. Brief on the processing of high fructose corn syrup.

Cont...

9 a. Illustrate the CFTRI method of milling green gram.
OR

b. Explicate on soy protein isolate production.

10.a Explain the parameters affecting grain storage.

OR

b. Discuss on improved storage structures.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a. Explain in detail on traditional methods of rice milling.
OR

b. Elaborate on processing of instant cooking rice and canned rice.

12 a. Outline wheat milling process with a flowchart.

OR

b. Assess the quality parameters in testing of wheat quality.

13 a. Elucidate on the processing steps in dry milling of maize.

OR

b. With a flowchart describe the processing of oats.

14 a. Analyze the processing steps in conversion of oilseeds to edible oil.

OR

b. Describe the steps in quick cooking legumes and legume powders.

15 a. Illustrate the types and advantages of modern storage structures.

OR

b. Infer the requirements of Modified Atmospheric Storage for grains.

Z-Z-Z END